

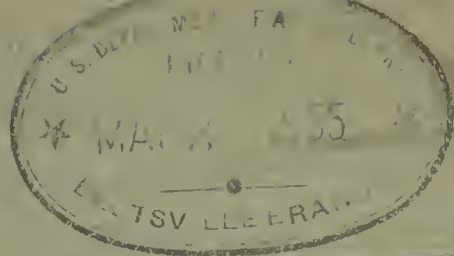
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Ex 640

1953-54



A
LIST OF

PUBLISHED ^{AND} PROCESSED REPORTS

on Research in
Foods
Human Nutrition
and
Home Economics
at the
Land Grant
Institutions

**OCTOBER
1953 - 1954**

Compiled by
Christine Justin & Georgian Adams

**State Experiment Stations Division
Office of Experiment Stations
Agricultural Research Service**

UNITED STATES DEPARTMENT OF AGRICULTURE

January 1955

EXPLANATORY NOTE

This compilation presents a list of printed and processed reports, from October, 1953 to October, 1954, of research in Home Economics and related areas at the Land-Grant Institutions. The material has been organized by states, and further classified according the major emphasis into the following areas: Family and Food Economics; Family Life and Child Development; Family Relationships; Food Composition and Nutritive Value; Food Preparation and Utilization; Food Processing; Food Quality; Home and Institutional Management; Home Economics Education; Household Equipment; Housing; Nutrition and Diet; Textiles and Clothing; and Miscellaneous.

Reference to joint reports of regional cooperative research carry notations as to station and U.S.D.A. cooperation.

Requests for State Agricultural Experiment Station publications may be directed to the station concerned. For convenience, post office addresses of the Stations are given on page I.

ADDRESSES OF AGRICULTURAL EXPERIMENT STATIONS

ALABAMA - Auburn	MONTANA - Bozeman
ALASKA - Palmer	NEBRASKA - Lincoln (1)
ARIZONA - Tucson	NEVADA - Reno
ARKANSAS - Fayetteville	NEW HAMPSHIRE - Durham
CALIFORNIA - Berkeley (4)	NEW JERSEY - New Brunswick
COLORADO - Fort Collins	NEW MEXICO - State College
CONNECTICUT - New Haven (4)	NEW YORK (Cornell) - Ithaca
STORRS [CONNECTICUT] - Storrs	NEW YORK (State) - Geneva
DELAWARE - Newark	NORTH CAROLINA - State College
FLORIDA - Gainesville	Station, Raleigh
GEORGIA - Experiment	NORTH DAKOTA - State College
HAWAII - Honolulu (14)	Station, Fargo
IDAHO - Moscow	OHIO - Wooster
ILLINOIS - Urbana	OKLAHOMA - Stillwater
INDIANA - LaFayette	OREGON - Corvallis
IOWA - Ames	PENNSYLVANIA - State College
KANSAS - Manhattan	PUERTO RICO - Rio Piedras
KENTUCKY - Lexington (29)	RHODE ISLAND - Kingston
LOUISIANA - University Station	SOUTH CAROLINA - Clemson
Baton Rouge (3)	SOUTH DAKOTA - Brookings
MATNE - Crono	TENNESSEE - Knoxville (16)
MARYLAND - College Park	TEXAS - College Station
MASSACHUSETTS - Amherst	UTAH - Logan
MICHIGAN - East Lansing	VERMONT - Burlington
MINNESOTA - University Farm	VIRGINIA - Blacksburg
St. Paul (1)	WASHINGTON - Pullman
MISSISSIPPI - State College	WEST VIRGINIA - Morgantown
MISSOURI - Columbia	WISCONSIN - Madison (6)
	WYOMING - Laramie

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ALABAMA

Food Composition and Nutritive Value

Patton, M.B. and Green, M.E.

Cabbage....factors affecting vitamin values and palatability. Pt.I. Compilation of National Cooperative Research findings on cabbage. Ohio Agr. Exp. Sta. Res. Bul. 742, 96 p., 1954. (Coop. Colo., Ga., Ill., Ind., Kans., La., Me., Mich., Minn., Miss., N.Y. (Cornell), No.Car., Ohio, Okla., Ore., R.I., Tenn., Tex., Utah Agr. Exp. Stas. and U.S. Regnl. Veg. Breeding Lab.)

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Food Composition and Nutritive Value

Patton, M.B. and Green, M.E.

Cabbage...factors affecting vitamin values and palatability. Pt.I. Compilation of National Cooperative Research findings on cabbage. Ohio Agr. Exp. Sta. Res. Bul. 742, 96 p., 1954. (Coop. Ala., Ga., Ill., Ind., Kans., La., Me., Mich., Minn., Miss., N.Y.(Cornell), No.Car., Ohio, Okla., Ore., R.I., Tenn., Tex., Utah Agr. Expt. Stas. and U.S. Regnl. Veg. Breeding Lab.)

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FLORIDA

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